

The Scotch Malt Whisky Society

Ternary Dinner

SELECTION OF CHEF'S CANAPÉS

Pani Puri with blue swimmer crab

Charred king fish with nam jim dressing

Char siu lamb belly

Kofta paneer

Ternary KFC (Korean Fried Chicken with gochujang sauce)

5 COURSE DEGUSTATION MENU

EACH COURSE IS EXPERTLY PAIRED WITH A SCOTCH WHISKY

Ceviche of scallops with Ikura caviar and rhubarb

Five-spice duck breast with celeriac fondant and cider jus

Crispy skinned salmon with champagne and oyster velouté

40 day dry aged wagyu beef striploin with Paris mash and charred asparagus

Clairefontaine slice with orange sorbet

THURSDAY 26TH JUNE 2025 | 5:45PM

• ACCOR PLUS 175pp •

• GENERAL PUBLIC 210pp •



MENU IS SUBJECT TO CHANGE AT ANYTIME

